In re of:

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) An industrial process for obtaining tomato pulp and tomato concentrate from tomato juice, said process comprising ~~of the following steps~~:

a) separating the tomato juice to ~~two parts~~ a first part and a second part, said first part containing up to 20% of the total of said tomato juice~~,~~

b) ~~one~~ separating said first part containing up to 20% of the total tomato juice ~~is separated~~ to pulp and serum, and

c) adding the serum obtained from step b) ~~is added~~ to the second part of the juice, which is further concentrated to obtain tomato concentrate.

2. (Original) A process according to claim 1 further comprising a step of drying the pulp obtained from step b).

3. (Currently Amended) A process according to claim 1 wherein said first part comprises up to 15% of the tomato ~~pulp in the is separated~~juice.

4. (Original) A process according to claim 1 wherein the separation of the pulp from the tomato juice is conducted by centrifugation.

5. (Original) A method for controlling the viscosity and lycopene concentration of tomato products, tomato concentrate or modified tomato juice, by separating a part of the pulp from the tomato juice from which said tomato products are obtained.

6. (Currently Amended) A method according to claim 5 wherein the viscosity and lycopene concentrate of tomato concentrate is controlled.

7. (Original) A method according to claim 6 wherein the part of the pulp which is separated is separated before concentrating the tomato juice to tomato concentrate.

8. (Original) A method according to claim 5 wherein up to 15% of the total tomato pulp is separated.

9. (Currently Amended) A method according to claim 5 wherein the viscosity and lycopene concentrate of modified tomato juice ~~in~~ is controlled.

10. (Original) A pulp composition comprising of tomato pulp wherein the particle size is not greater than 2.5mm which does not contain seeds or peels from the tomato and has a lycopene concentration which is 5 to 15 folds higher than the lycopene concentration in the tomatoes from which said pulp is obtained.

11. (Original) A composition according to claim 10 wherein said pulp is dried.

12. (Original) A composition according to claim 11 wherein said composition has a water absorbency capacity ratio of dried pulp:water of 1:13 to 1:25.

13. (Original) A composition according to claim 10 wherein the particle size is not greater than 1.5 mm.

14. (Currently Amended) ~~Use of~~In a method of coloring a material with a colorant, the improvement wherein the composition of claim 10 ~~as a~~ comprises said colorant.

15. (Currently Amended) ~~Use of~~In a method of coloring a material with a colorant, the improvement wherein the composition of claim 11 ~~as a~~ comprises said colorant.

16. (Currently Amended) ~~Use of a~~ In a method of obtaining tomato oleoresin or lycopene from a starting material, the improvement wherein said starting material comprises the composition of ~~claims~~ claim 10 ~~or 11 as starting material for obtaining tomato oleoresin and lycopene~~.

17. (New) In a method of obtaining tomato oleoresin or lycopene from a starting material, the improvement wherein said starting material comprises the composition of claim 11.